



One-Tray Herb Rubbed Salmon

with Roasted Veggies and DIY Dill Ranch Sauce

FAMILY 35 Minutes



Salmon Fillets, skinless



Yellow Potato



Mayonnaise



White Wine Vinegar



Old Bay Seasoning



Garlic



Green Beans



Sour Cream



Dill

HELLO OLD BAY

The perfect combination of spices and seasoning to make your seafood dinners pop!

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Bust Out

2 Baking Sheets, Garlic Press, Measuring Spoons, Paper Towels, Small Bowl, Whisk, Aluminum Foil

Ingredients

	4 Person
Salmon Fillets, skinless	566 g
Yellow Potato	600 g
Mayonnaise	¼ cup
White Wine Vinegar	2 tbsp
Old Bay Seasoning	2 tbsp
Garlic	6 g
Green Beans	340 g
Sour Cream	6 tbsp
Dill	7 g
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 70°C/158°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. COOK POTATOES

Cut **potatoes** into ¼-inch thick wedges. Toss **potatoes** with **2 tbsp oil** on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



2. PREP & MAKE RANCH

While **potatoes** roast, finely chop **dill**. Peel, then mince or grate **garlic**. Whisk together **sour cream**, **mayo**, **half the dill**, **¼ tsp garlic**, **1 tbsp vinegar** and **1 tsp sugar** in a small bowl. Season with **salt** and **pepper**. Set aside.



3. PREP GREEN BEANS

Cut stems off **green beans**, if needed. Toss **green beans** and **remaining garlic** with **½ tbsp oil** on half of a foil-lined baking sheet. Season with **salt** and **pepper**. Set aside.



4. START SALMON & BEANS

Pat **salmon** dry with paper towels, then sprinkle **Old Bay seasoning** all over. Add **salmon**, to the other side of the foil-lined baking sheet. Roast in **top** of oven, until **salmon** is almost cooked through, 5-6 min. (**NOTE:** We will finish cooking salmon in Step 5.)



5. FINISH SALMON & BEANS

When **salmon** is almost cooked through, turn the broiler to **high**. Broil **salmon** and **beans** in **middle** of oven, until **salmon** is cooked through and golden, 4-6 min.**



6. FINISH AND SERVE

Divide **salmon**, **green beans** and **potato wedges** between plates. Sprinkle **remaining dill** over **salmon**. Serve **DIY dill ranch** on the side, for dipping.

Dinner Solved!

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